Roasted Stuffed Pumpkin









Preparation

- Sanitize your work area!
- Gather your ingredients









Ingredients

- One or two 4-5 pound **sugar or pie** pumpkins
- 8 cups dried bread cubes
- 1 Tablespoon olive oil
- 1 onion, diced
- 2 celery stalks, diced
- 1 pound ground mild Italian sausage
- 2 Granny Smith apples, peeled and diced
- 2 cloves garlic, minced

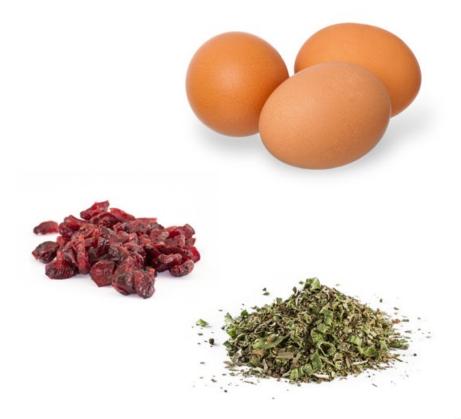






Ingredients (cont'd)

- 2 cups chicken stock
- 3 eggs
- 3 Tablespoons dried sage
- 1 Tablespoon dried thyme
- Salt and pepper, to taste
- 1 cup dried cranberries







- Herbs by master1305



Let's Cook!

- Preheat oven to 350 degrees F
- Place a rack in the center of the oven
- Line a rimmed sheet pan with parchment paper or foil





- Use a sturdy chef's knife and cut the cap off the pumpkin
- Work at a 45-degree angle and work the knife around the top
- Cut the hole large enough to work inside the pumpkin (similar to carving a jack-o-lantern)
- Cut the cut-side of the top so it will lay flat
- Use a large metal spoon and scoop the seeds and stringy insides of the pumpkin









- Season the inside of the pumpkin with salt and pepper
- Place the prepped pumpkin on the prepared baking sheet and set aside
- Place the bread cubes in a large bowl and set aside
- In a large sauté pan over medium-high heat, add the olive oil, then sauté the onions and celery until just tender
- Add the ground Italian sausage to the pan and sauté until browned







Add the diced apples and cook until soft

Add the garlic and cook until fragrant

 Add the sauteed meat and vegetables to the large bowl with the bread cubes and toss to mix







- In a large measuring cup, combine the chicken stock, eggs, sage, thyme, salt and pepper
- Pour the stock-and-egg mixture over the bread cubes and stir to combine







• Add the dried cranberries to the mixture and stir until evenly mixed

Fill the prepared pumpkin with the stuffing mixture

Press down as needed





Place the cap on and bake the filled pumpkin for 1.5 hours





- Remove the cap and continue to bake another 30 to 40 minutes until the pumpkin is soft and can be easily pierced with a knife (internal temp is 160 F)
- Let the roasted pumpkin rest for 10 minutes before carefully transferring to a serving dish























